

**SAFER.  
FASTER.  
SMARTER.**

**MAXI-  
ENZYME**

# MAXI-ENZYME

BEER LINE CLEANER



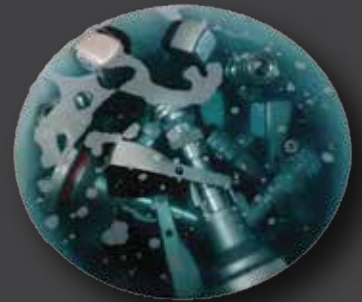
## — CLEANS & SANITISES —

Maxi-Enzyme Beer Line Cleaner (BLC) as the name suggests, is a multi-enzymatic cleaner. The designers have over 25 years of R & D and are a leader within the global healthcare sanitisation sector.

Bio-film can naturally defend itself from some cleaners, it can build a protective layer, effectively trapping itself within the lines. This enzyme formulation attacks and removes bio-film, effective even with stubborn heavily stained lines. Maxi-Enzyme BLC is very efficient at digesting organic matter, it cuts large molecules into smaller ones making it easy to flush them out.

Maxi-Enzyme BLC is also fantastic for soaking beer taps and couplers.

Not only very effective, Maxi-Enzyme BLC is safe to use, it is water based with a near neutral pH in concentrated form and only moves to pH9.2 when diluted with hot water (50°C). It is 'non-hazardous' when diluted, is non-corrosive, is not a 'Dangerous Good' and can be disposed down the drain.



And, it is "certified as food-safe and suitable for cleaning and sanitising food and beverage equipment..." **HAACP.**

## SAFER. FASTER. SMARTER.

Maxi-Enzyme is highly concentrated, the dilution rates vary from 2% to 5% depending on your cleaning frequency.



## INTERNATIONAL VALIDATION

Campden BRI in London (UK) was established in 1919 and has become the foremost provider of scientific support and technical services to the brewing industry worldwide.



Maxi-Enzyme Australia engaged Campden BRI to validate the efficacy of the multi-enzymatic beer line cleaner and to the best of our knowledge is the only beer line cleaner in Australia to carry out this vigorous process.

**THE TEST** A short length of PVC pipe was scoured on the inside to allow for better bacterial attachment, the line was artificially incubated with bacteria. The line was filled with ambient temperature Ale, 12 Pints of beer were drawn through the pipe each day (4 x morning, midday & evening). This process was carried out for 5 days and rested for a further 2 days, this was to represent UK trading Monday to Friday over a week.

**THE RESULT** A 2cm section of the beer line was analysed, the bacterial count before cleaning was **1,960,000** and after 30 minutes at 45°C the count was **17**.

**CONCLUSION** Maxi-Enzyme BLC was given an enormous task to clean an artificially contaminated beer line and nearly achieved full sanitisation. You can have confidence that under normal soiling conditions, Maxi-Enzyme Beer Line Cleaner is a very effective cleaner... and very safe.

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## BEER LINE CLEANER



### HOW TO USE MAXI-ENZYME

The multi-enzymes are very effective, efficient and safe. The key to its performance is hot water. Hot water out of the tap is generally tempered to 50°C, there are 2 components that are sensitive to warmer water within a draught beer system, FloJet beverage pumps (49°C) and chemical dosing pumps (40°C).

#### CONCENTRATION BY CLEANING FREQUENCY

Weekly - 2% = 20mL/L

2 Weekly - 3% = 30mL/L

#### MINIMUM CONTACT TIME BY WATER TEMPERATURE

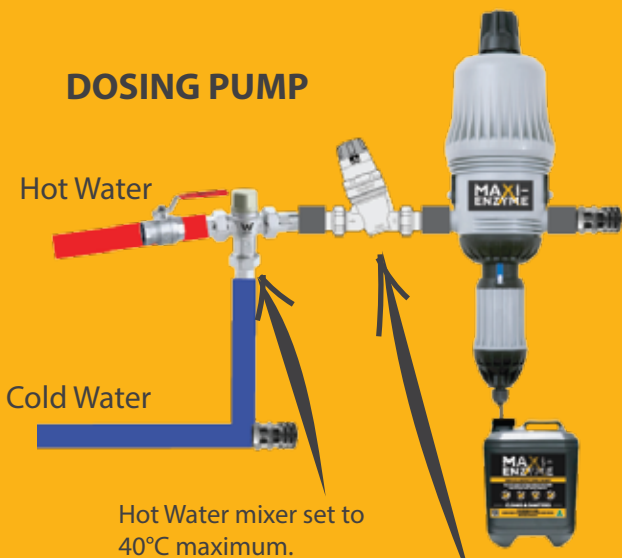
15°C - 75 minutes

25°C - 60 minutes

45°C - 30 minutes

### DISPENSING OPTIONS

#### DOSING PUMP



Hot Water mixer set to 40°C maximum.

We recommend a pressure reducing valve set to 200kPa

#### PRE-MIX 50°C WATER & BLC IN A CONTAINER TO SIPHON



FLOJET Hi Volume

240V pump

Siphon spear

### PRODUCT SIZES



5 Litre



20 Litre



The in-use diluted solution is non-hazardous



Recommended Protective Equipment



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